

**Table 1. Growing Requirements, Propagation and Uses of Annual Herbs**

| Plant  | Height     | Spacing   | Light Requirement  | Propagation   | Uses  |
|--|------------|-----------|--------------------|---|---|
| Anise<br><i>Pimpinella anisum</i>                        | 24"        | 10"       | Sun                | Grow from seed.   | Leaves in soups, sauces, and salads; oil for flavoring; seeds for seasoning cakes, breads, and cookies.                                     |
| Basil, sweet<br><i>Ocimum basilicum</i>                  | 20 to 24"  | 6 to 12"  | Sun                | Grow from seed; grow transplants for early-season harvest.  | Leaves in soups, stews, pasta sauce, poultry and meat dishes; flavors vinegar; teas.  |
| Borage<br><i>Borago officinalis</i>                      | 1 to 3'    | 12"       | Sun                | Grow from seed; self-sowing.  | Edible flower; leaves in salads, teas, and sandwiches; attracts bees.   |
| Calendula (Pot Marigold)<br><i>Calendula officinalis</i> | 12"        | 12 to 18" | Sun, partial shade | Grow from seed.   | Flower petals give color to soups, custards, and rice; cookies; vinegars; crafts.   |
| Caraway<br><i>Carum carvi</i>                            | 12 to 24"  | 10"       | Sun                | Grow from seed; biennial seed bearer, some cultivars are annual seed bearers.                     | Leaves in salads, teas, stews, and soups; seeds for flavoring cookies, breads, salads, and cheeses; roots can be cooked.                    |
| Chamomile, sweet false<br><i>Matricaria recutita</i>     | 1 to 2 ½'  | 4 to 6"   | Sun                | Grow from seed.   | Tea, potpourris, garnish, crafts.   |
| Chervil<br><i>Anthriscus cerefolium</i>                  | 1 ½ to 2'  | 15"       | Partial shade      | Sow seeds in early spring; does not transplant well, not heat tolerant; needs light to germinate. | Leaves in salads, soups, and sauces; teas; butters.   |
| Coriander (cilantro)<br><i>Coriandrum sativum</i>        | 24" to 36" | 12 to 18" | Sun, partial shade | Grow from seed; goes to seed quickly, so plant frequently.  | Entire plant is edible; leaves in stews and sauces; stems flavor soups and beans; seeds in sauces and meat dishes, potpourris, and sachets. |
| Dill<br><i>Anethum graveolens</i>                        | 3 to 5'    | 3 to 12"  | Sun, partial shade | Sow seed early spring.  | Teas; seasoning for butter, cakes, bread, vinegars, soups, fish, pickles, salads, etc.; flowers in crafts.                                  |
| Nasturtium<br><i>Tropaeolum spp.</i>                     | 15"        | 6"        | Sun                | Grow from seed; does not transplant well.   | Leaves, stems, and flowers have a peppery taste; use in salads.   |
| Parsley<br><i>Petroselinum crispum</i>                   | 6 to 18"   | 6"        | Sun                | Sow seed early spring; slow to germinate; soak in warm water; is a biennial grown as an annual.   | Garnish; flavoring for salads, stews, soups, sauces, and salad dressings.   |
| Perilla<br><i>Perilla frutescens</i>                     | 36"        | 3 to 6"   | Sun                | Grow from seed.   | Decorative plant; flavoring oriental dishes.  |
| Summer savory<br><i>Satureja hortensis</i>               | 12 to 18"  | 10 to 12" | Sun                | Sow seed in early spring, cuttings.   | Mild peppery taste; used with meat, cabbage, rice, and bean dishes, stuffings, teas, butters, vinegars.                                     |